

**Amendments to the Claims:**

Please amend the claims as follows:

1. (Currently amended) A method of preparing moulded confectionery articles, comprising the steps of:

- (1) preparing a liquid candy composition which solidifies upon cooling, said liquid candy composition being at a first temperature;
- (2) preparing a liquid chocolate composition which solidifies upon cooling, said liquid chocolate composition being at a second temperature which is lower than said first temperature;
- (3) co-depositing the liquid candy composition and the liquid chocolate composition in moulds; and
- (4) cooling the moulded compositions in the moulds so as to solidify the moulded compositions to form moulded confectionery articles;

wherein the liquid chocolate composition is subjected to a high shear of at least  $100\text{s}^{-1}$ , before being co-deposited in the moulds,

wherein the chocolate composition is subjected to the high shear in the depositor immediately prior to being introduced into the moulds during step (3).

2. (Original) The method of claim 1, wherein the liquid chocolate composition is subjected to a shear of from 100 to  $1000\text{s}^{-1}$ .

3. (Original) The method of claim 1, wherein the liquid chocolate composition is subjected to a shear of from 200 to  $500\text{s}^{-1}$ .

4. (Currently amended) The method of claim 1, wherein the candy composition is a ~~hardy~~ hard candy or caramel composition and the first temperature is from  $135^{\circ}\text{C}$  up to  $150^{\circ}\text{C}$ .

5. (Previously presented) The method of claim 1, wherein the second temperature is about 40°C.

6. (Previously presented) The method of claim 1, wherein the chocolate composition is a milk chocolate composition.

7. (Original) The method of claim 6, wherein up to 10% dark chocolate is added to the milk chocolate composition prior to step (3).

8. (Previously presented) The method of claim 1, wherein additional fat is added to the chocolate composition so as to increase its fat content by at least 1% by weight, prior to step (3).

9-10. (Cancelled)

11. (Previously presented) The method of claim 1, wherein the chocolate composition is subjected to a pre-shear prior to step 3.

12. (Original) The method of claim 11, wherein the pre-shear is in the range of from  $100\text{s}^{-1}$  to  $5000\text{s}^{-1}$ .

13. (Previously presented) The method of claim 11, wherein the pre-shear is greater than the high shear.

14. (Cancelled)